

Reducing Food Waste @ School



For Food & Nutrition Services Staff/23-24 - V2

My School Café: Good Food, Less Waste!

OUR PRIORITIES:

1) Feed Students, 2) Feed the Budget, 3) Feed Others, 4) Feed the Soil, NEW! 5) Feed Plastic Free

2023-24 GOALS

- 1) Utilize Offer vs. Serve for every meal to reduce food waste
- 2) Implement Tastefully Empty salad bars by using smaller insert pans;
- 3) Use individual utensils and napkins for meal service and support Plastic Free Lunch Days to reduce plastic waste;
- 4) Support school-requested Share **Tables**
- 5) Properly participate in the Food Rescue program, as available
- 6) Participate in the Food Scrap Collection program
- 7) Support Café to Compost efforts, as requested





ACTION STEPS

- 1) Continue to implement OVS for all meals. Post OVS signage (provided) on/near coolers and salad bars. Help educate students & staff on OVS meal requirements & promote student video on "What makes a school meal" to school administrators to show their students.
- 2) Utilize 2-inch and/or half-size salad bar insert pans, where possible, and monitor the amount of waste at the end of lunch service
- 3) Provide individual utensils in canisters, napkins in holders, and condiments in bulk dispensers (exceptions as needed)
- 4) Where possible, support school-requested Share Tables by accepting remaining Share Table items back into production/food rescue
- 5) As food rescue opportunities expand, properly prepare, package, and label leftover edible food, focusing on house wrapped items in addition to IW items, for food rescue pickup
- 6) As kitchen food scrap collection continues/ expands, dispose of acceptable items into the collection cart for off-site composting
- 7) Collect leftover salad bar fruits & veggies for Café to Compost programs



